

21. (NEW) A three dimensional cake sculpture product, which consists of:

a.) an edible baked base having a bottom, substantially vertical walls, and a top;

b.) an edible three dimensional sculpture presenting a distinguishable scene, said sculpture being of two portions, being a first portion and a second portion, said first portion being three dimensional and being located on said top of said base, and said second portion being two dimensional and being located on said substantially vertical walls, wherein said second portion includes at least one edible substrate wrap and at least one edible printed segment of said distinguishable scene on said substrate wrap wherein said wrap is fully wrapped around said substantially vertical walls.

22. (NEW) The three dimensional cake sculpture product of claim 21 wherein said first portion is selected from the group consisting of cake icing, cookies, wafers, jelly beans, candy and combinations thereof positioned to create a segment of said distinguishable scene.

23. (NEW) The three dimensional cake sculpture product of claim 21 wherein said distinguishable scene is a head presentation of a stylized person.

24. (NEW) The three dimensional cake sculpture product of claim 23 wherein said head presentation of a stylized person includes a top as said first portion and facial features as said second portion.

25. (NEW) The three dimensional cake sculpture product of claim 24 wherein said top is a three dimensional top selected from the group, consisting of hair, ears, headwear and combinations thereof.

26. (NEW) The three dimensional cake sculpture product of claim 21 wherein said distinguishable scene is at least a part of a stylized animal.

27. (NEW) The three dimensional cake sculpture product of claim 21 wherein said edible substrate wrap is an edible film wrap.

28. (NEW) A three dimensional cake sculpture product, which consists of:

a.) an edible baked base having a bottom, substantially vertical walls, and a top;

b.) a three dimensional sculpture presenting a distinguishable scene, said sculpture being of two portions, being a first portion and a second portion, said first portion being edible and being three dimensional and being located on said top of said base, and said second portion being an inedible substrate wrap, being two dimensional and being located on said substantially vertical walls wherein said second portion is an inedible, peelable portion containing at least one printed segment of said distinguishable scene on said substrate wrap.

29. (NEW) The three dimensional cake sculpture product of claim 28 wherein said first portion is selected from the group consisting of cake icing, cookies, wafers, jelly beans,

candy and combinations thereof positioned to create a segment of said distinguishable scene.

30. (NEW) The three dimensional cake sculpture product of claim 28 wherein said distinguishable scene is a head presentation of a stylized person.

31. (NEW) The three dimensional cake sculpture product of claim 30 wherein said head presentation of a stylized person includes a top as said first portion and facial features as said second portion.

32. (NEW) The three dimensional cake sculpture product of claim 31 wherein said top is selected from the group of three dimensional tops, consisting of hair, ears, headwear and combinations thereof.

33. (NEW) The three dimensional cake sculpture product of claim 28 wherein said distinguishable scene is at least a part of a stylized animal.

34. (NEW) The three dimensional cake sculpture product of claim 28 wherein said inedible substrate wrap is an inedible film wrap.

35. (NEW) A method of making a three dimensional cake sculpture product, which consists of:

a.) making an edible baked base in a shape having a bottom, substantially vertical walls and a top;

b.) creating a three dimensional sculpture of a distinguishable scene on said base by applying a first portion of said sculpture to said top of said base in the form of a three dimensional portion of said sculpture, and applying a second portion of said sculpture to said substantially vertical walls in a flat, smooth, two dimensional outer surface, wherein said second portion is an edible portion having an edible substrate wrap and at least one edible printed segment of said distinguishable scene on said substrate wrap wherein said wrap is fully wrapped around said substantially vertical walls.

36. (NEW) The method of claim 35 wherein said second portion is an inedible peelable portion containing at least one printed segment of said distinguishable scene.

37. (NEW) The method of claim 35 wherein said first portion of said sculpture is created by applying at least one application of cake icing and at least a second application of a decoration selected from the group consisting of another cake icing, cookies, wafers, jelly beans, candy and combinations thereof.

38. (NEW) The method of claim 35 wherein said edible baked base is made by baking in a baking pan having a predetermined shape to create said bottom said substantially vertical walls, and said top.

39. (NEW) The method of claim 35 wherein said distinguishable scene is selected from the group consisting of at least a portion of a stylized person.

40. (NEW) The three dimensional cake sculpture of claim 35 wherein said distinguishable scene is at least part of a stylized animal.